

# BAMBOO TERRACE

CHINESE CUISINE AT ITS BEST

園林竹

秀峰亭於香江

PHONE MU 3-1935  
155 EAST PENDER  
VANCOUVER, CANADA



## *Welcome to The Bamboo Terrace...*

Known far and wide for the best in Chinese Cuisine, we of The Bamboo Terrace extend to you a hearty welcome to enjoy our fine food and hospitable service. While here you may see the fine Chinese water colour paintings and exotic golden hand-carved teak wood murals adorning the walls in both our ground floor and upstairs dining rooms. You will marvel at the lavish display of these beautiful art works. Our kitchen too is open for your inspection so you may see how Chinese cooking is done. We are sure you will enjoy dining at The Bamboo Terrace. Bring along your friends next time you visit us.



Our delicious Chinese food may be served in your home anywhere in Vancouver. Simply phone MUtual 3-1935 and The Bamboo Terrace will do the rest.

## **HOW TO ORDER**

Each item listed in this menu is custom-cooked in the manner of an à la carte order. Unlike the western arrangement of a menu, Chinese food is traditionally prepared in portions to be served "Family Style."

For a party of two people, a soup and two or three dishes with rice are sufficient. For larger parties order a soup and other dishes in the same number as there are people in your party. For example: for a party of five, order a soup, five dishes and rice.

For your convenience, we have prepared a number of menus serving two to ten persons. These menus will be found on pages 2, 3, and 4 under "GROUP DINING."

For those who wish to choose their own dishes for "special occasion" party dining we have prepared a list of CHOICE CHINESE BANQUET DISHES on pages 10 and 11.

Chinese banquet dinners are traditionally served in units of ten persons per table. Each unit consists of eight to ten courses. For a banquet or party arrangement please consult the management who will prepare a menu to suit your budget. Shown on page 12 is an example of a TYPICAL CHINESE BANQUET MENU.



### GROUP DINING

The menus in this section are prepared for your convenience, giving you the choice varieties of fine food, adequately sufficient to serve the number in your group.

#### 兩位三元五毛

清 湯  
菠蘿排骨  
毛雞雞碎  
炸雲卷六條  
白 飯  
茶

#### 兩位四元

清 湯  
甜酸排骨  
杏仁肉丁  
蝦 碎  
炒 飯  
茶

#### 三位四元七毛五

清 湯  
毛雞雞碎  
菜 卷  
菠蘿排骨  
竹林炒麵  
茶

#### 三位五元五毛

清 湯  
炸 蝦 球  
甜酸排骨  
杏仁肉丁  
加拿大沙飯  
茶

#### 四位六元

清 湯  
甜酸魚球  
毛雞雞碎  
蒜茸雞排骨  
竹林炒麵  
茶

#### 1. Dinner for 2 Persons—\$3.50

Consomme Soup  
Pineapple Spareribs  
Mushroom Chicken Chop Suey  
Egg Rolls  
Rice  
Tea

#### 2. Dinner for 2 Persons—\$4.00

Consomme Soup  
Sweet & Sour Spareribs  
Stir Fried Diced Chicken, Vegetables  
and Roasted Almonds  
Shrimp Chop Suey  
Fried Rice  
Tea

#### 3. Dinner for 3 Persons—\$4.75

Consomme Soup  
Mushroom Chicken Chop Suey  
Egg Fuyung  
Pineapple Spareribs  
Bamboo Special Chow Mein  
Tea

#### 4. Dinner for 3 Persons—\$5.50

Consomme Soup  
Deep Fried Prawns  
Sweet and Sour Spareribs  
Stir Fried Diced Chicken with Roasted Almonds  
Curried Egg Fried Rice  
Tea

#### 5. Dinner for 4 Persons—\$6.00

Consomme Soup  
Deep Fried Fillet of Rockcod Balls, Sweet & Sour Sauce  
Mushroom Chicken Chop Suey  
Deep Fried Breaded Spareribs, Garlic Bean Sauce  
Bamboo Special Chowmein  
Tea

#### 四位七元

清 湯  
甜酸魚球  
毛雞雞碎  
杏仁肉丁  
竹林炒麵  
茶

#### 六位九元五毛

青豆蟹花湯  
蝦 球  
青豆肉丁  
杏仁雞塊  
皮雞雞片  
竹林炒麵  
茶

#### 六位十元五毛

毛雞蟹花湯  
酥炸蝦球  
青豆肉丁  
杏仁雞塊  
毛雞雞碎  
甜酸魚球  
加拿大沙飯  
茶

#### 八位十四元五毛

脆皮雞湯  
炸 蝦 球  
炸 雲 吞  
杏仁雞塊  
菠蘿雞片  
毛雞雞碎  
竹林炒麵  
臘腸青豆蝦仁炒飯  
茶

#### 八位十七元

錦花生菜湯  
菠蘿魚球  
會 大 蝦  
毛雞雞片  
生肉特炒麵  
翅 蝦  
毛雞雞碎  
竹林炒麵  
茶

#### 6. Dinner for 4 Persons—\$7.00

Consomme Soup  
Deep Fried Prawns, Sweet and Sour Sauce  
Chop Suey Aristocratic  
Stir Fried Diced Chicken with Roasted Almonds  
Bamboo Special Chowmein  
Tea

#### 7. Dinner for 6 Persons—\$9.50

Fresh Green Peas Egg Swirl Soup  
Shrimp Chop Suey  
Stir Fried Diced Chicken with Green Peas  
Crushed Almonds Breaded Boneless Chicken  
Stir Fried Sliced Chicken with Pineapple  
Bamboo Special Fried Rice  
Tea

#### 8. Dinner for 6 Persons—\$10.50

Fresh Mushroom Egg Swirl Soup  
Deep Fried Prawns  
Stir Fried Diced Chicken with Fresh Green Peas  
Crushed Almond Breaded Boneless Chicken  
Chop Suey Aristocratic  
Sweet and Sour Fillet of Rockcod Rolls  
Curried White Rice  
Tea

#### 9. Dinner for 8 Persons—\$14.50

Puree of Corn Cream Chicken Soup  
Deep Fried Prawns  
Deep Fried Wonton, Sweet & Sour Sauce  
Crushed Almond Breaded Boneless Chicken  
Stir Fried Sliced Chicken with Pineapple  
Chop Suey Aristocratic  
Bamboo Special Chowmein  
Sausage Meat Shrimps Green Peas Fried Rice  
Tea

#### 10. Dinner for 8 Persons—\$17.00

Cream of Chicken Crisp Lettuce Soup  
Pineapple Deep Fried Fillet of Rockcod Rolls  
Braised Crested Oysters  
Stir Fried Sliced Chicken with Mushrooms  
Stir Fried Shredded Fresh Meats Chowmein  
Butterfly Prawns, Curried Onions  
Chop Suey Aristocratic  
Bamboo Special Fried Rice  
Tea

鴻	慈	粟	湯
加	亭	蝦	疎
愛	羅	排	骨
作	雲	吞	雞
杏	仁	酥	細
生	記	炒	片
毛	藝	雞	豆
蝦	肉	青	冬
		茶	飯

**11. Dinner for 10 Persons—\$16.50**

Puree of Corn Cream Chicken Soup  
Curried Deep Fried Prawns  
Pineapple Spareribs  
Deep Fried Wuntun, Sweet and Sour Sauce  
Crushed Almond Breaded Boneless Chicken  
Stir Fried Fresh Chicken Meat Chow Mein  
Stir Fried Sliced Chicken with Mushrooms  
Fried Rice Supreme  
Tea

十位二十元

陽	米	菜	耳	鴿
球	蝦	蝦	炸	
球	邊	邊	三	
鴿	雞	雞	寫	
斤	仁	仁	成	
丁	酥	酥	吉	
骨	青	青	番	
排	腸	腸	燻	
立	茶	茶		
飯				

**12. Dinner for 10 Persons—\$20.00**

Puree of Corn Cream Chicken Soup  
Deep Fried Prawns  
Variety Mushrooms Chicken Balls  
Broiled Stuffed Whole Boneless Chicken  
Stir Fried Sliced Chicken with Pineapple  
Stir Fried Diced Chicken with Mushrooms  
Breaded Spareribs, Tomato  
Sausage Meat Green Peas Fried Rice  
Tea

十位二十五元

陽耳萬高  
 燄燄燄燄  
 會大魚珠  
 成羅藝球  
 三焚燒球  
 高燒辦火  
 涼  
 生  
 綠  
 茶

**13. Dinner for 10 Persons—\$25.00**

Cream of Chicken Bird's Nest Soup  
Butterfly Prawns Curried Onions  
Braised Breaded Crescent Oysters  
Pineapple Fillet of Rockcod Rolls  
Variety Mushrooms Chicken Balls  
Deep Fried Stuffed Boneless Whole Chicken  
Barbequed Duck Salad, Tropical Fruits,  
Celestial Dressing  
Stir Fried Shredded Fresh Chicken Meat Chowmein  
Tea

十位廿七元五毫  
(預定)

鰱 耳 燕 窩 烏  
翅 螺 蝦  
甜 酸 魚 球  
三 菇 鷄 球  
卦 爐 肉

**14. Dinner for 10 Persons—\$27.50**

(Order at least one day ahead.)

Cream of Chicken Bird's Nest Soup  
Buttery Prawns, Crisped Onions  
Deep Fried Fish, Rocked Sweet and Sour Sauce  
Stir Fried Variety Mushrooms Chicken Balls  
Barbequed Peking Duck, served 3 ways:  
1. Crisp Skin with Thin Sliced Bread  
2. Juicy Tender Meat, Spicy Sauce  
3. Meaty Bone with Sweet & Sour Sauce  
Stir Fried Fresh Pork Meat Chowmein  
Deep Fried Stuffed Boneless Whole Chicken  
Diced Chicken Stir Fried with Mushrooms  
Steamed Rice  
Tea

生馬毛白  
鴉片金雞  
妙全鴉  
恤鴉丁飯

茶

## SOUP

		Price Series
小 清 湯	1. Consomme .....	\$ 10 1
雞粒青豆湯	2. Diced Chicken Green Peas .....	\$ 30 2-3
蛋花雞湯	3. Egg Swirl Chicken Broth .....	\$ 50 2-3
青豆蛋花湯	4. Green Peas Egg Swirl Soup .....	\$ 50 2-3
毛雞蛋花湯	5. Mushroom Egg Swirl Soup .....	\$ 75 2-3
芥菜 肉 湯	6. Mustard Greens Lean Pork Soup .....	\$ 50 2-3
豉 腐 肉 湯	7. Bean Custard Lean Pork Soup .....	\$ 50 2-3
草菇豉肉湯	8. Grass Mushroom Bean Custard Soup .....	\$ 125 2-4
毛雞肉片湯	9. Mushroom with Chicken Meat .....	\$ 160 4-5
鷄茸菜米湯	10. Puree of Corn Cream Chicken Soup .....	\$ 160 6-8
鷄茸生菜湯	11. Shredded Crisp Lettuce Cream of Chicken .....	\$ 160 6-8

## VEGETABLES

炒毛菇	12. Stir Fried Fresh Mushrooms	\$ .60	2
淨炒白菜	13. Stir Fried Chinese Greens	\$ .60	2
腐乳炒白菜	14. Chinese Greens with Beancurd Sauce	\$ .75	2
淨炒牙菜	15. Stir Fried Beansprouts	\$ .50	2

## APPETIZERS

臘腸片	16. Sliced Chinese Pork Sausage .....	\$1.00	2.30
炸鵝肝	17. Deep Fried Chicken Liver .....	\$1.00	2.30
炸肝腎	18. Deep Fried Chicken Liver and Giblet .....	\$.85	2.30

## SALADS

蜜餅火鴨	19. BARBEQUED DUCK SALAD—A crisp, cool salad of luscious tropical fruits, tasty juicy duck meat and tangy Celestial dressing. It is simply delicious .....	\$4.00	4-6
	半份      Half Order	\$2.25	2-4
菠蘿吞船	20. Pineapple Tomato Salad with Celestial Dressing .. ...	\$.65	1-2

## CHOP SUEY

*Chop Suey is a name created in America for a short, crisp description of a combination of assorted ingredients, usually meat and vegetables "stir fried" together. The word "Chop Suey" is almost unknown and seldom used in the Chinese menu in the Far East.*

猪肉 雞 碎	21. Pork Chop Suet	\$.65
牛肉 雞 碎	22. Beef Chop Suet	\$.65
花旗 雞 碎	23. American Chop Suet	\$.65
鴨肉 雞 碎	24. Chicken Chop Suet	\$.50
毛家 雞 碎	25. Mushroom Chop Suet	\$.90
毛家 雞 雞 碎	26. Mushroom Chicken Chop Suet	\$1.40
流 蓮 雞 碎	27. Pineapple Chop Suet	\$.90



		Price	Serves
名貴雞碎	28. Mandarin Chop Suey .....	\$1.60	2
蝦肉雞碎	29. Shrimp Chop Suey .....	\$1.00	1
豬肉炒菜	30. Stir Fried Pork with Chinese Greens .....	\$ .70	1
牛肉炒白菜	31. Stir Fried Lean Beef with Chinese Greens .....	\$ .70	1
青椒豬肉	32. Stir Fried Pork with Green Pepper .....	\$ .90	1
青椒牛肉	33. Stir Fried Beef with Green Pepper .....	\$ .95	1
番茄牛肉	34. Stir Fried Beef with Fresh Tomato .....	\$ .95	1
加厘牛肉	35. Curried Sliced Sirloin Beef .....	\$1.40	2

#### SPARERIBS

甜酸排骨	36. Sweet and Sour Deep Fried Spareribs .....	\$ .75	1
干炸排骨	37. Dry Deep Fried Spareribs .....	\$ .70	1
生炸排骨	38. Deep Fried Unbreaded Spareribs .....	\$1.00	1
菠蘿排骨	39. Pineapple Sweet and Sour Spareribs .....	\$1.00	1
豉汁蒸排骨	40. Deep Fried Spareribs, Garlic Bean Sauce .....	\$1.00	1
什錦排骨	41. Steamed Garlic Bean Sauce Spareribs .....	\$ .85	1
甜酸豬肉	42. Subgum Pickles Sweet and Sour Spareribs .....	\$1.00	1
什錦細碎豬肉	43. Sweet and Sour Deep Fried Pork .....	\$ .90	1
明火燒排骨	44. Subgum Sweet and Sour Deep Fried Pork .....	\$1.15	1
	45. Spiced Barbequed Spareribs .....	\$1.25	1

#### CHOWMEIN

*Chowmein is crisp fried egg noodles with meat, assorted vegetables and bean sprouts.*

炒麵	46. Pork Chowmein .....	\$ .60	1
牛肉炒麵	47. Chicken Chowmein .....	\$ .85	1
蝦肉炒麵	48. Shrimp Chowmein .....	\$ .85	1
毛菇炒麵	49. Mushroom Chowmein .....	\$ .85	1
花旗炒麵	50. American Chowmein .....	\$ .65	1
花旗雞炒麵	51. American Chicken Chowmein .....	\$ .85	1
唐人炒麵	52. Soft Fried Chinese Style Chowmein .....	\$1.00	1-2
牛肉炒麵	53. Beef Chowmein .....	\$ .90	1-2
番茄牛炒麵	54. Beef Tomato Chowmein .....	\$1.40	2
毛家雞炒麵	55. Chicken Mushroom Chowmein .....	\$1.10	1-2
什錦什錦麵	56. Bamboo Deluxe Subgum Chowmein .....	\$1.35	2
生肉雞炒麵	57. Stir Fried Fresh Chicken Meat Chowmein .....	\$2.50	2-3
生肉雞炒麵	58. Stir Fried Fresh Pork Meat Chowmein .....	\$1.75	2-3

#### CHOWFOON

*Chowfoom is stir fried Chinese White Rice Flat Macaroni Strips with meat, assorted vegetables and bean sprouts.*

梅燒炒粉	59. Pork Chowfoom .....	\$1.25	2
牛肉炒粉	60. Beef Chowfoom .....	\$1.25	2
生肉雞炒粉	61. Shredded Fresh Pork Meat Chowfoom .....	\$1.75	2
生肉雞炒粉	62. Shredded Fresh Chicken Meat Chowfoom .....	\$2.50	2-4

#### RICE

	Price	Serves
白飯	63. Steamed White Patna Rice .....	\$ .10 1
梅燒炒飯	64. Pork Fried Rice .....	\$ .60 1
鴨肉炒飯	65. Chicken Fried Rice .....	\$ .80 1
牛肉炒飯	66. Beef Fried Rice .....	\$ .85 1
蝦肉炒飯	67. Shrimp Fried Rice .....	\$ .80 1
什錦炒飯	68. Subgum Fried Rice .....	\$ .80 1
番茄牛肉飯	69. Beef Tomato Fried Rice .....	\$1.25 1
加拿白飯	70. Curried Steamed Rice .....	\$ .65 1
加拿炒飯	71. Curried Fried Rice .....	\$ .75 1
加拿蛋炒飯	72. Curried Egg Fried Rice .....	\$1.00 1
加拿牛肉飯	73. Curried Beef Fried Rice .....	\$1.00 1
臘腸炒飯	74. Chopped Chinese Sausage Meat Fried Rice .....	\$1.00 1
臘腸粒毛菜	75. Chinese Sausage Meat, Mushroom, Green Peas Fried Rice .....	\$1.25 2
青豆炒飯		
蝦肉青豆	76. Shrimp, Mushroom, Green Peas Fried Rice .....	\$1.80 2
冬菜炒飯		

#### CHOICE CHICKEN

荔枝雞球	77. LITCHI CHICKEN BALLS — Luscious, delicately flavored tropical Lichi fruit with tender juicy chicken meat stir fried .....	\$3.50 2-4
	半價 Half Order .....	\$2.00 1-2
三寶雞球	78. VARIETY MUSHROOMS, CHICKEN BALLS — Three varieties mushrooms stir fried with juicy chicken meat .....	\$3.50 2-4
	半價 Half Order .....	\$2.00 1-2
越骨白切雞	79. Sliced Boneless Boiled Chicken .....	\$1.50 1
波羅雞碎	80. Pineapple Chicken Chop Suey .....	\$1.40 1
青椒炒雞球	81. Stir Fried Chicken (bone in) with Green Pepper .....	\$1.50 2
青椒雞片	82. Stir Fried Boneless Chicken Meat with Green Pepper .....	\$2.50 2
番茄雞球	83. Tomato Chicken (bone in) .....	\$1.75 2
番茄雞球	84. Tomato Boneless Chicken Balls .....	\$3.00 2-3
杏仁雞丁	85. Stir Fried Diced Chicken, Vegetables and Roasted Almonds .....	\$1.60 1-2
杏仁雞球	86. Crushed Almonds Breaded Boneless Chicken .....	\$2.25 1
炸子雞	87. Deep Fried Chicken, unbreaded .....	\$1.75 1
加拿雞球	88. Curried Chicken Balls .....	\$2.75 2
加拿雞球	89. Curried Chicken (bone in) .....	\$1.75 1
甜酸雞球	90. Sweet and Sour Chicken (bone in) .....	\$1.50 1
甜酸雞球	91. Sweet and Sour Chicken Balls .....	\$2.60 2-3
菠蘿雞球	92. Pineapple Chicken (bone in) .....	\$1.85 2
紅燒雞翼	93. Deep Fried Chicken Wings .....	\$1.35 1
薑油枝雞翼	94. Braised Chicken Wings in Oyster Sauce .....	\$1.60 1
菠蘿雞球	94.B Pineapple Chicken Balls .....	\$3.00 2-4

## SEAFOODS

Featuring British Columbia Deep Water Rockcod, Live Crabs, Jumbo Prawns, Crescent Oysters and Fraser River Sturgeon.

		Price	Serves
紫菜肉湯	95. Vancouver Island Seaweed, Lean Pork Soup— <i>Vita-min Rich and Delicious</i> .....	\$ .60	2
芽菜魚片	96. Stir Fried Fillet of Rockcod with Beansprouts .....	\$ .75	1
白菜魚片	97. Stir Fried Fillet of Rockcod with Chinese Greens .....	\$ .75	1
青椒炒魚片	98. Stir Fried Fillet of Sturgeon with Green Pepper .....	\$1.25	1
白菜炒魚片	99. Stir Fried Fillet of Sturgeon with Chinese Greens .....	\$1.00	1
甜酸魚球	100. Sweet and Sour Fillet of Sturgeon .....	\$2.00	2
炸魚卷	101. Deep Fried Stuffed Fillet of Rockcod Balls .....	\$2.25	2
糖醋魚球	102. Sweet and Sour Fillet of Rockcod Balls .....	\$1.75	2
白水石斑	103. Poached Whole Rockcod, Green Ginger, Green Onion, Drenched in Soysauce: <i>small, medium or large</i> .....	\$1.25 up	
紅燒石斑	104. Barbequed Sweet and Sour Whole Rockcod: <i>small, medium, or large</i> .....	\$1.75 up	
豉汁紅燒石斑	105. Barbequed Whole Rockcod, Minced Garlic and Bean Sauce: <i>small, medium or large</i> .....	\$2.10 up	
蠔皇拼盤	106. Oyster Chop Suey .....	\$ .90	1
炸大蠔	107. Deep Fried Oysters .....	\$1.40	2
會大蠔	108. Braised Breaded Oysters .....	\$1.60	2
干煎大蝦	109. Broiled Unshelled Jumbo Prawns .....	\$1.25	2
鮮蟹蝦球	110. Broiled Unshelled Jumbo Prawns with Barbeque Sauce .....	\$1.25	2
炸蝦球	111. Deep Fried Prawns .....	\$1.50	2
甜酸蝦球	112. Sweet and Sour Deep Fried Prawns .....	\$1.90	2
菠蘿蝦球	113. Pineapple Sweet and Sour Deep Fried Prawns .....	\$2.25	2
加拿大蝦	114. Curried Deep Fried Prawns .....	\$2.00	2
酥炒蝦球	115. Deep Fried Prawns with Vegetables .....	\$2.10	2
生炒蝦球	116. Stir Fried Split Prawns with Vegetables .....	\$2.25	2
荔枝蝦球	117. Deep Fried Prawns with Luscious Lichi Fruit ( <i>Chef's special</i> ) .....	\$2.75	2
白水蟹	118. Steamed Live Crab .....	\$1.10	2
炒蟹蟹蟹	119. Broiled Crab, Sweet and Sour Sauce .....	\$1.35	2
炒蟹蟹蟹	120. Broiled Crab, Minced Garlic and Bean Sauce .....	\$1.25	2
鹹蟹蟹	121. Steamed Stuffed Crab .....	\$1.75	2
蝴蝶蝦	122. Butterfly Prawns, Curried Onion .....	\$3.50	2-4
	半價 Half Order .....	\$2.00	1-2

## EGG FUYUNG

芙蓉蟹	123. Pork Egg Fuyung .....	\$ .70	1
芙蓉蝦	124. Shrimp Meat Fuyung .....	\$ .90	1
芙蓉鮮蝦	125. Oyster Fuyung .....	\$ .90	1
肉肉芙蓉	126. Chicken Fuyung .....	\$ .90	1
青豆芙蓉	127. Green Peas Fuyung .....	\$ .50	1

8

## BARBEQUES

Price Serves

街屋燒鴨  
三脆香皮肉  
厚脆汁燒肉  
甜酸鴨骨

128. BARBEQUED PEKING WHOLE DUCK (Kwa-lu Duck)— <i>Barbequed whole duck with spicy liquid sealed in. Crunchy skin served with thin bread and barbeque sauce. Tasty, juicy meat served with plum sauce; meaty bones served with sweet and sour sauce. A real treat for party dining. (Order at least one day in advance)</i> .....	\$7.50	4-6
129. Sliced Barbequed Loin of Pork .....	\$ .70	1
130. Roasted Spiced Pork with Crunchy Rind .....	\$ .60	1
131. Sliced Barbequed Duck with Spiced Sauce .....	\$ .75	1
132. Sliced Boneless Barbequed Duck .....	\$1.50	1

## WUNTUN

Wuntun is the original Chinese version of Ravioli.

炸雲吞  
蒜炒雲吞  
雲吞湯  
薑蔥吞

133. Deep Fried Crunchy Crisp Wuntun with Sweet and Sour Sauce .....	\$1.35	2
134. Crunchy Crisp Wuntun with Meat and Vegetables in Sweet and Sour Sauce .....	\$1.85	2
135. Wuntun in Chicken Broth .....	\$ .75	1-2
136. Wuntun in soup with assorted Meats and Vegetables .....	\$1.75	2-4

## SUIMEIN

Suimein is Egg Noodle in Soup.

梅燒湯麵  
梅肉鴨湯麵

137. Barbequed Pork Noodle .....	\$ .40	1
138. Chicken Noodle with Chicken and Barbequed Pork Meats .....	\$ .60	1
139. Shredded Chicken Meat Noodle .....	\$ .75	1

(ALSO SEE ITEMS 148 TO 152 BELOW)

## EGG ROLLS

蛋卷小碟  
蛋卷大碟

140. Crisp Egg Rolls (6) .....	\$ .80	
141. Crisp Egg Rolls (12) .....	\$1.50	

## DESSERTS

罐頭荔枝  
胡龍蝦  
咸檸檬  
杏仁餅  
幸運餅

142. Canned Preserved Lichi Fruit .....	\$1.00	6
143. Canned Preserved Dragon Eye Fruit .....	\$1.00	6
144. Pineapple Slices .....	\$ .50	1
145. Almond Cookies .....	\$ .10	1
146. Fortune Cookies .....	\$ .10	1

## TEA

烏龍茶

147. SPECIAL TEA		
Oolong, small pot .....	\$ .25	
large pot .....	\$ .35	
Iron Monk, small pot .....	\$ .25	
large pot .....	\$ .35	

毛菇雞湯麵  
毛菇雞湯肉麵  
火鴨湯麵  
小龍麵  
大龍麵

148. Mushroom Chicken Noodles .....	\$ .75	
149. Egg Noodles with Meat, Mushroom, Bamboo Shoots .....	\$1.00	9
150. Barbequed Duck, Egg Noodles .....	\$ .80	
151. Wormein—Egg Noodles with Meats & Vegetables .....	\$1.50	
152. Wormein as above, large .....	\$2.00	



大菜品 CHOICE CHINESE BANQUET DISHES

The following items serve approximately four to ten persons depending on size of portions and number of other items. Please order dishes marked \* at least one day in advance.

Soup Course

鸡茸燕高汤	Bird's Nest Cream of Chicken Soup, Minced Ham and Chicken Garnish	\$3.25
清汤燕高	Bird's Nest Clear Chicken Soup, Minced Ham and Chicken Garnish	\$4.75
凤皇燕高	Bird's Nest Egg Yolk Cream of Chicken Soup	\$5.00
鸡茸燕翅	Shark Fins Cream of Chicken Soup	\$5.00
烟鸡燕翅	Shark Fins Soup with Shredded Chicken	\$7.00
凤皇燕翅	Shark Fins Egg Yolk Cream of Chicken Soup	\$7.00
竹笙鸡球	Tender Crisp Bamboo Skins with Chicken Balls in Clear Soup	\$4.00
海参鸡球	Beche-de-Mer (Sea Cucumber) with Sliced Boneless Duck Meats	\$4.50
花胶鸡球	Fish Maw (Fish Tripe) with Sliced Boneless Duck Meats	\$4.50
冬瓜盅	*Steamed Whole Winter Melon stuffed with Diced Duck Meat, Chicken Meat, Ham, Bamboo Shoots, Mushrooms, Waterchestnuts, White Nuts, Lotus Nuts	\$7.00

Main Course Chicken

盐焗鸡	*Whole Chicken Roasted in Hot Coarse Salt (cut up to serve)	\$5.00
炸子全鸡	Whole Chicken Deep Fried in Peanut Oil (cut up to serve)	\$3.50
高德全鸡	*Broiled Whole Boneless Chicken Stuffed with Waterchestnut Flour, Minced Duck Liver and Ham (cut up to serve)	\$4.50
糯米全鸡	*Steamed Whole Boneless Chicken stuffed with Sweet Gluten Rice, Minced Duck Liver and Ham	\$4.50
红袍糯米鸡	*Broiled Whole Boneless Chicken stuffed with Sweet Gluten Rice, Minced Duck Liver and Ham	\$5.00
栗子全鸡	*Steamed Whole Boneless Chicken stuffed with White Nuts, Lotus Nuts, Waterchestnuts, Bamboo Shoots	\$5.00
红袍脆皮鸡	*Deep Fried Ham Pierced Boneless Chicken Wings	\$4.50
炸鸡卷	Deep Fried Stuffed Chicken Rolls	\$4.50

掛爐燒鴨  
三  
浮  
原  
甜

加手高燒鴨

鳳凰高燒鴨

鮮蟹扒鴨

蓮蓉全鴨

單菇炒鴨片

加手雞片

栗子炒鴨球

咸雞片

三絲鴨片

紅燒白鴨

單菇燉白鴨

酥炒白鴨

蠔油蒜泥

冬菇什司會味雞

蠔菇雞生菜包

冬菇鮮竹炒大蝦

冬菇鮮竹炒沙蝦

甜酸鴨掌

會齋

Main Course Tender Ducklings

\*FAMOUS PEKING STYLE BARBEQUED WHOLE DUCK:  
Tender large size duck barbequed with spicy sauce sealed in. Served three ways—crunchy crisp skin served with thin bread and barbeque sauce; tasty juicy meat served with plum sauce; meaty bones served with sweet and sour sauce. A real treat for party dining. (Order at least one day in advance)

*Curried Broiled Stuffed Whole Boneless Duck (Cut up to serve)		\$7.50
	成只 Whole	\$7.75
	一半 One Half	\$4.00
*Broiled Stuffed Whole Boneless Duck with Phoenix Sauce (Cut up to serve)		\$4.50
Tender Whole Boneless Duck with Pungent Spicy Sauce		
	成只 Whole	\$6.00
	一半 One Half	\$3.00
*Steamed Whole Boneless Duck Stuffed with Lotus Nut Paste, Minced Duck Liver and Ham		\$7.00

Supplementary Courses

Stir Fried Fresh Chicken Meat with Thin Grass Mushrooms and Vegetables	\$3.25
Stir Fried Sliced Fresh Chicken Meat with Curry Sauce	\$2.50
Braised cut up Chicken with Chestnuts	\$2.50
Stir Fried Sliced Duck Meat with Pineapple and Vegetables	\$2.75
Stir Fried Sliced Duck Meat with three varieties of Mushrooms	\$3.75
Deep Fried Squabs in Peanut Oil (Cut up to serve)	\$2.50
Braised Squabs with Thin Grass Mushrooms	\$3.25
Deep Fried Breaded Squab with Vegetables	\$1.75
Braised Abalone with Oyster Sauce	\$5.00
Braised Sliced Abalone with Mushrooms and Bamboo Shoots	\$5.00
Stir Fried Minced Sun Dried Oysters Lettuce Wrap	\$2.75
Braised Crescent Oysters with Soybean Flakes and Mushrooms	\$2.25
Braised Fraser River Sturgeon with Soybean Flakes and Mushrooms	\$2.25
Sweet and Sour Duckweb	\$1.25

BUDDHIST STYLE COMBINATION OF VEGETABLES

A Deluxe dinner item served in Buddhist Monasteries on special religious occasions. Consists of Mushrooms, White Nuts, Soybean Flakes, Soybean Dumplings, Rice Vermicelli and fine Black Seaweed

EXAMPLE OF  
CHINESE BANQUET MENU

\$80 PER TABLE SERVING 10 PERSONS  
(Other Banquet Dinners \$35 and \$10).

每席三十元大菜式

SHARK FINS EGG YOLK CREAM OF CHICKEN SOUP  
鰐茸魚翅

ABALONES BRAISED IN OYSTER SAUCE  
蠔油蒜泥鮑

BROILED STUFFED BONELESS CHICKEN  
萬壽全雞

CREAM OF CHICKEN SNOW LICHEN  
鰐茸雪耳

STEAMED WHOLE BONELESS CHICKEN  
Stuffed with White Nuts, Lotus Nuts, Water Chestnuts and Bamboo Shoots  
菜子全雞

STIR FRIED CHICKEN BALLS WITH ASSORTED MUSHROOMS  
三絲雞球

DICED SEA CUCUMBER (Beche de Mer) and PUFFED FISH MAW FUYUNG  
參丁桂花魚肚

STIR FRIED PRAWNS WITH VEGETABLES  
時菜炒蝦球

SWEET AND SOUR SUBGUM CHICKEN  
什錦蘇鍋雞

MUSTARD GREENS IN SOUP  
清湯芥菜

ORANGE WEDGES  
柑橙

RICE  
白飯

TEA  
茶

VANCOUVER'S CHINATOWN—"Oh, East is East, and West is West, and never the twain shall meet . . ." But Rudyard Kipling's famous poem is belied by Vancouver's Chinatown, the largest in Canada. Chinatown is a city within a city. Under pagoda roofs bazaars sell Chinese Teas, spices, herbs, curios, silks, porcelains and bamboo. Next to exotic Chinese architecture is the modern business block housing restaurants, drive-ins, stores and offices—all operated by Chinese-Canadians. Chinese newspapers are sold beside the Vancouver dailies; the cadences of Chinese dialects mingle with English; and aromas of sweet and sour spareribs blend with those of ham and eggs. Within easy walking distance of the city centre, Chinatown is definitely one of the most popular dining, shopping and sightseeing areas in Vancouver. Here, in the city which joins the rest of Canada to the Orient, East is indeed meeting West in a most entrancing manner.

THE BAMBOO TERRACE invites you to listen to "THE CALL OF CHINA" featuring Harvey Lowe. A unique program of Chinese music and legends designed to promote the better understanding of the Chinese people, their customs and cultures. Join us on Sundays at 2:00 p.m. on Radio CJOR, station 600.



Wander over woodland trails through primitive forest, canoe on Lost Lagoon, feed the monkeys, visit the aquarium, watch ocean liners from Prospect Point, take the children to their zoo, drive through the trunk of a tree, swim at the beaches, play tennis or outdoor checkers, study the botanical gardens. In all seasons there are many hours of pleasure in Stanley Park for the adventurer, the sportsman, the naturalist and the dreamer. • Drive to Burnaby Mountain Park and be treated to a colorful view of the North Arm of Burrard Inlet. • Go south from the centre of the city to Queen Elizabeth Park on Little Mountain and roam through the beautiful quarry gardens. • Take a trip to The University of British Columbia on its Point Grey campus. The student population, composed of many nationalities, doesn't have exclusive rights to the architecturally interesting and intellectually stimulating university. Some of Vancouver's most beautiful modern homes are in the University area. • Saunter from the city centre to spacious Vancouver Public Library and browse for hours. • It's a short walk from the Library to Vancouver Art Gallery. As well as works of old masters and modern artists the Gallery usually has exhibits of special interest to artist and layman. • It's worth a trip to the Queen Elizabeth Theatre if only to see its striking modern design. Home of the Vancouver International Festival, it regularly presents excellent plays, concerts, recitals, and folk festivals. • For the sports fan there is Empire Stadium, built for and named after the 1954 British Empire Games. Here more than 40,000 persons can be accommodated to cheer the best athletes. • Take a scenic drive, camera at the ready, over Lions Gate Bridge to the North Shore. Soar up Grouse and Hollyburn Mountains on ski lifts, creep precariously across Capilano Suspension Bridge or picnic at Cleveland Dam Park. Drive along the Upper Levels Highway for a spectacular ride to Horseshoe Bay and return via winding Marine Drive. •

ON OUR FRONT COVER: A reproduction of an original Chinese water colour painting by Mrs. Aylene Cheung of Hongkong. ON OUR BACK COVER: "Dance of Allegiance at the Peach Garden" (Three Kingdoms Period). A reproduction of one of the golden hand-carved teak wood murals in our dining room. Carving depicts the three heroes Liu Pei, Kuan Yu and Cheng Fei swearing allegiance to each other as brothers to uphold the tottering Han Dynasty. (Photographed by Harvey Lowe.)





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